

37th Annual Fungus Fair



A Celebration of Wild Mushrooms

2-3 December 2006
Saturday: 10 am to 5 pm — Sunday:
12 pm to 5 pm
Oakland Museum of California, 10th
and Oak Streets, Oakland

In the San Francisco Bay Area, when the first rains tease up the chanterelles and porcini, fungus lovers head to the **Fungus Fair: A Celebration of Wild Mushrooms** at the **Oakland Museum of California**. The Fair, hosted by the museum and the MSSF, provides information on the uses and abuses of fungi, with displays and exhibits on ecology, toxicology, and cultivation. Arrays of identification tables display locally collected mushrooms. Campsite gourmards learn how to serve up the safe and scrumptious species through identification tutorials, cooking demonstrations, and sales of recipe books, soups, snacks, and fresh edibles.

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Myцена News

The Mycological Society of San Francisco December, 2006, vol 57:12

MycoDigest: Pioneers of California Mycology: HW Harkness

Peter G Werner

Of all the pioneers of California mycology, HW Harkness is most deserving of the title "Father of California Mycology". Although a very few collections of California fungi were made by the Charles Wilkes expedition of 1841, no systematic identification and cataloging of California's mycota had taken place before the work of Harkness.

Harkness came from a poor family in Pelham, Massachusetts. Nonetheless, he was able to apprentice as a physician, and in 1847 earned an MD at Berkshire Medical College. A year after graduating from medical school, news of the discovery of gold in California reached the East Coast, and Harkness joined the wave of emigrants heading west, taking the treacherous overland route to California.

Arriving at Bidwell's Bar (on the Feather River) in October 1849, he tried his hand at mining, but soon turned to the more lucrative trade of tending to the miners as a physician. In 1850, he moved his practice to Sacramento. His social circle expanded greatly there, and his patients and friends included such luminaries as Leland Stanford, Charles Crocker, Collis Huntington, and Mark Hopkins.

It was through these connections, that he was chosen as a representative of California at the ceremony marking the completion of the Transcontinental Railroad. On May 10, 1869, Harkness was in possession of the famous "Golden Spike" which was handed off to Leland Stanford, whose driving of the spike marked the connection of East and West by railroad. His role in this ceremony also led to his invitation by the Viceroy of Egypt to attend the opening of the Suez Canal several months later.

His real estate investments in the burgeoning town of Sacramento earned him a large fortune (it is said that he died with an estate worth \$150 million in 1901 dollars) and allowed him to retire from his practice that same year, at age 48. This allowed Harkness to move to San Francisco and devote the rest of his life to his real passion – science, and in particular, mycology.

In 1871, he joined the recently-established California Academy of Sciences, becoming its president from 1887 to 1896. His tenure as president of the Academy was not always a harmonious one. One of his critics wrote, "When Dr Harkness joined the Academy, harmony and peace departed, as he conceived the idea that he was the supreme power who should direct its affairs, and all who differed from him he regarded as his personal enemies. This caused wide-spread animosity and ill-feeling among the members, which inharmonious condition prevailed until his death fifteen years later."

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MycoDigest is a section of the Myцена News dedicated to the scientific review of recent mycological information.

THE PRESIDENT'S POST

David Campbell

It's that time of year when MSSF has so-o-o much going on!

The cabins of Mendocino Woodlands were once again overrun by the legions of MSSF, and friends, in mid November for our annual fall foray. The Mendo event was preceded by bountiful rain, although the moisture had not fallen in time to really get the mushroom world booming and blooming. Nonetheless, our specimen tables were soon filled with a vast array of specimens. Our motto for this year's new and improved program was "If rains prove rare, don't despair". The camp featured more lectures, presentations, classes, seminars and discussions than we've ever had, with MSSF Scientific Advisor Dr. Dennis Desjardin acting as lead camp mycologist. In fact, it was better that the fungi were rather scarce in the woods, the better to concentrate on our studies, right? We plan to build on this year's success, and make next year's Mendo Foray even better. Thanks to all who helped produce the event, and to all who came for the big fun, learning about and playing with mushrooms. Oh, and eating lots of them, too. The meals, organized by the MSSF Culinary Group, were wonderful. Many thanks to our fine kitchen crew, and especially to Alvaro Carvajal, for masterminding the food production.

The November general meeting had scheduled Ralph Metzner as our guest speaker, however, he ended up having to scratch his engagement with us at the eleventh hour. Many thanks to Program Chair Mark Lockaby and team for scrambling to get a more than capable speaker replacement, Brian Perry, in plenty of time for the evenings main presentation. We hope to reschedule the out-of-this-world presentation of Ralph Metzner for a future date.

Thanksgiving weekend featured a mini-fungus fair at the Ferry Building, sponsored by our own John and Toby Garrone of Far West Fungi, and benefiting the MSSF. Ken Litchfield was in the thick of this production, as he is in most of our productions and events. Thank you Ken for being such a one-man-gang for us, and to the Garrones for initiating what we hope will become an annual event for us.

Then, our annual Fungus Fair at the Oakland Museum! This is where we all get that warm fuzzy feeling from producing the greatest mushroom show on earth! Vice-President J.R. Blair took the reins as Fair Chair this year, with Ken Litchfield riding shotgun. The Fungus Fair is a great opportunity for all members to learn a ton about mushrooms while helping support MSSF at our most major fund-raising and public education effort. Presumably, the Fair has come and gone in a blaze of glory by the time of this publication. Hope you all got involved somehow or another, and had a great time doing it!

Now it's time to get rested up from all those early fungal season activities, for here comes the annual MSSF Holiday

Dinner on Monday December 11. Chef Michael Giacomini returns with his band of merry elves to the Snow Building at the Oakland Zoo to regale us with mushroom dishes galore as we celebrate the season and great like-minded company, in grand fungal style.

That's it, fungimentally. There's nothing much more going on with MSSF to get on through until 2007. Heck, you don't

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THE MYCOLOGICAL SOCIETY OF SAN FRANCISCO

invites you to our

ANNUAL HOLIDAY DINNER

Monday, December 11, 2006, 7pm

Our Menu by Chef Michael Giacomini:

A grand array of Appetizers (they just show up, like mushrooms); Fresh Garden Salad; Chef's Wild Mushroom Soup; Roast Tenderloin of Beef with Porcini Sauce or a Vegetarian Mushroom; Scalloped Potatoes and Chanterelles; Green Vegetable A.Q.; Dessert (to be announced...Candy Cap Cheesecake with Raspberry Sauce?)

Cost: \$32.00 for MSSF members, \$37.00 for guests

Reservations are required. Please make your checks payable to the MSSF. Mail full payment with your name, names of your guests (and whether they are MSSF members), your phone number, and the number of vegetarians to Lisa M. Bacon/MSSF Holiday Dinner, 140 Vista View Place, Suite 100, Petaluma, Ca. 94952-47281. Her phone number is (707) 765-9085. The reservation deadline is December 8th. This is a popular event so reserve early.

NOTE: Bring your own place settings, dishes, bowls and glasses and your favorite beverage. We need volunteers to bring appetizers, especially those with wild mushrooms, to share with other diners. You will be reimbursed for the cost of your ingredients.

Directions to the Snow Building: Go on Highway 580 to the Golf Links Road/90th Ave. exit. Just to the east side of the highway is the entrance to Knowland Park/Oakland Zoo on your right. Take that right and go through the entrance gate up the hill. If there is an attendance at the gate, tell him you are going to the MSSF event. At the top of the hill, on your right, is the Snow Building. There is plenty of parking.

The Foragers' Report

December 2006

Patrick Hamilton

We are going to be making Mexican mushroom dishes for the big upcoming SOMA Camp Sunday night dinner on Martin Luther King Weekend in the middle of January so I thought I'd head down to Puerto Vallarta for a quick look-see at local flavors and a re-acquaintance with a nice warm sea.

Flying over the northern salt flat coast of the Sea of Cortez right now. Looks good at 30,000 feet and I can taste the chips, salsas, guacamole, and margaritas already. See you in PV.

Midday, 89 degrees with 95% humidity (muy tropico—same latitude as Hawaii) and the fabulous frigate birds carve the air currents aloft, brown pelicans below glide just above the gently roily Bahia de Banderas, vendors hawk their goods—some of which is very good—and I gobble utterly delicious lobster tacos beachside at Daquiri Dicks. Ridiculous.

But does this have anything to do with food-on-a-budget planning for Camp? Nah. Sure is fun though. And what—it's happy hour?

I got this laptop for working away from my office and/or home, but golly it is nice to be able to do this "work" while working on the Camp work. Volunteerism at the highest level.

"Sure, I'll take another—"a la rocas y con sal, por favor!"

Cool stuff happens here. The very spiritual Huichol Indians live in small scattered ranchos throughout this state of Jalisco and nearby Nayarit, Durango, and Zacatecas states. These folks are the artists who do those amazing bead and yarn work pieces. There is an "official" store/museum/workshop on the main street ("El Malecon") that goes along the bay. A Huichol gentleman sits there and does beadwork while wearing the typical white gauzy pants and shirt which are decorated with colorful yarns at the cuffs. Good looking man.

There is significance to each of the images replicated in their pieces (e.g., Eye of God, whales, mountain lions, the moon, peyote (they are allowed by the Federal Government to gather and use it ceremoniously), and owls, coyotes, etc.; but there are no mushrooms represented. I do not know why, especially considering that fungi are a part of their shamanic bags of tricks.

"What? Another margarita? No charge?" (Must be the Starbuck's style "buy ten get one free" deal. Urp. Oh boy—looks like two in this most happy hour. Urp urp.)

One can also see, adore, and purchase very typical hand-painted Nahautl Indian coconut shell masks for \$8.00 each. Yep. Just know where to buy and what to want.

Another happening which we don't see at home is paragliding (I will need several more tequilas before this chicken tries that. Is that a good idea—more tequila and paragliding? If I even pose this question I have already answered it).

Last night, while doing even more volunteer research work, I ate at the always excellent Café de Olla and had their most delicious queso fundido con champignons, and their margaritas. (I seem to be on two different information quests here in PV. Unless we are going to serve margaritas at Camp. Hmmm. Could. Might. Hmmm, that would allow me to turn in a travel voucher for this entire adventure's tab. Yes!

Ever wonder where the profits from Camp go? This type of scientific research is supported and that is so appreciated by this researcher.

We will do queso fundido with black chanterelles and freshly toasted and ground coriander seeds with an acidic dip made of cider vinegar, cilantro, garlic, chiles, a touch of sugar for balance and more flavor from Sauce Maggi (a Mexican culinary trick).

Friday and another day for this volunteer and he worked again at lunch by ordering the amazing scallop, lobster, and mushroom enchiladas at La Palapa—one more most excellent dine-at-the-beach place here at my Camp Research Headquarters.

"Cerveza Pacifico con limon, por favor, senior." (Margaritas are for dinner work. Duh.)

We might do enchiladas con hongos. Thinking porcini pieces, strips of chicken breasts grilled with a coating of porcini powder, then some spinach with garlic and dusted with nutmeg to round out the filling which will be a sort of Mexican Béchamel. Can't think of why not.

The Sierra Madre Occidental comes real close behind PV and then some jungle (yes—real jungle) is and then we have the houses on the foothills and then the town and then the Pacific. And there are banana plantations near the airport. Awful nice place for research.

I just ran into some California mushroom/foodie friends on a shopping street near my hotel! They live in San Francisco and do two fungal/food events with me each year on the Sonoma coast. She is a former chef, he works for a restaurant supplier of gourmet produce, and they own a B & B here in PV. Cool. We are now going to have dinner together tonight. Spanish food. Tapas. I will continue my research.

Grilled fish and meats are very big here and all over Mexico. This is my third trip this year and I have seen entres a la parilla every time. We will do something for everyone at Camp. Grilled portobellos a la Charmoon El Mexicano? Why not? How about grilled and stuffed quail too?

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MycoDigest: Harkness Continued from page 1

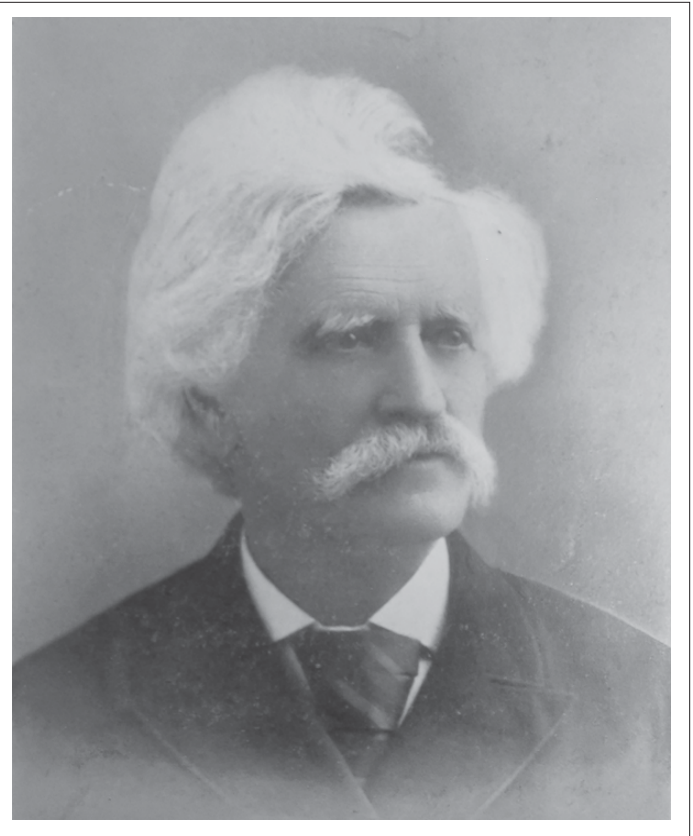
In his years at the Academy, Harkness worked on a variety of questions concerning the natural history of the western US, writing on such topics as the age of the Cinder Cone near Mt Lassen or the mysterious fossil footprints discovered at Carson City, Nevada (which he thought were the tracks of a giant prehistoric man – actually, they belonged to a giant prehistoric ground sloth).

His greatest scientific contribution was in the area of mycology, and with his collecting partner Justin P Moore, he set out to catalog as many fungi as he could from throughout California. From 1876 until 1899, numerous publications were made of Harkness' California collections, written either by Harkness himself, or by mycologists such as Mordecai C Cooke, whom he was in correspondence with and contributed samples to. An early member of the San Francisco Microscopical Society, he sampled and cataloged microfungi with at least as much enthusiasm as he did fleshy fungi.

Harkness wrote that his geographic sampling of California fungi extended from the Oregon border to Fort Yuma, and often into the other Pacific Coast States as well. His favorite collecting ground was Marin County, particularly the San Rafael area, near the home of Justin P Moore, as well as Mill Valley and Mt Tamalpais. He also collected a great deal in the Sierra Nevada, including Yosemite and the railroad stops along what is now the Highway 80 corridor – Auburn, Colfax, Blue Canyon, and Donner Lake.

His publication history charts his growth as a mycologist. The 1880 publication, *Pacific Coast Fungi* is simply a species list and largely describes western US fungi using established European and East Coast names. The more difficult-to-identify collections (typically microfungi) are passed along to his correspondents for identification and publication. By the 1880s, Harkness coauthors more of these publications. In 1899, two years before his death, he published his masterwork, *California Hypogeous Fungi*. This work, on which Harkness is sole author, is a complete monograph of the hypogeous fungi known from the state at that time, with full descriptions and color illustrations. The monograph describes 108 species, 55 of which are new to science.

Notable species described by Harkness include *Tuber gibbosum*, later called the Oregon white truffle, which Harkness describes finding under oaks in Mill Valley. He also was the first to describe *Calvatia sculpta* (or *Lycoperdon sculptum*, as he named it), which he found during one of his Sierra forays. His discoveries among the plant pathogenic fungi (an important topic in the emerging agricultural State) were equally notable. He was discoverer of western gall rust (*Endocronartium harknessii*), a pathogen of ponderosa and lodgepole pine. (In a bit of nomenclatural subterfuge, his close collaborator Justin P Moore published the species and named it after Harkness.) Harkness also first noted the presence of downy mildew (*Plasmopara viticola*) in California, a pathogen of wine grapes that was thought to be restricted to Europe and the eastern US.



HW (Harvey Willson) Harkness (1821 – 1901)

Botanical Abbreviation: Harkn

Notable taxa discovered: *Calvatia sculpta*, *Gautieria monticola*, *Puccinia evadens*, *Tuber californicum*, *Tuber gibbosum*

Harkness' writings also include several publications on the topic of biological nomenclature. His opinions on the subject are quite modern, arguing strongly for adherence to the principle of priority (the idea that new names should not be coined for an single established species). He also notes that the polymorphism of different life stages in the fungi tended to lead to a multiplicity of species names being applied to different life stages of the same organism. (An observation that was prescient given later discoveries about the sexual stages of "imperfect" fungi.) Harkness also took a jaundiced attitude toward too-strict application of Latin and Greek grammatical rules in Botanical Latin, stating, "The 'classical' terminology of any of the sciences would probably appear very barbarous to Cicero, and the most vigorous sticklers in this regard are usually those who, having acquired late 'a little Latin and less Greek,' wish to make of that little as great a display as possible."

Harkness died in 1901, having provided a beginning to the project of describing California's mycota. The plant pathogenic ascomycete genus *Harknessia* is named for him, as are the names of fungal species in 20 genera. His fungal herbarium remained part of the botanical collection at California Academy of Sciences for many years before being passed along to the New York State Museum, when the Academy divested itself of its fungal collections. Sadly, these important collections remain (uncataloged) on the other side of the country, rarely looked at by California mycologists today.

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Mendocino Foray Report

Laurence M. Stickney

Mendocino Woodlands Camp Forayers thoroughly enjoyed their sunny Veterans (Armistice) Day weekend visit in this 70 year old institution built by the Works Progress Administration. Mycological Society members have been making this pilgrimage for around thirty years to make the most of what is generally the height of the fungal season for Girolle and Porcini. That's Chanterelles & Boletus edulis for you Latin names users. Neither of these species were found in any quantity this year, but 126 other wild mushrooms did make the count according to our foray mycologist and his splendid crew of knowledgeable assistants; Dr. Dennis Desjardin together with Elsa Vellinga, Dr. Brian Perry, Mike Wood, J. R. Blair, Norm Andresen, along with the expert technical laptop list organization by Al Carvajal & George Collier. Their efforts were thankfully centered in the Recreation Hall rather than in the Dining Hall where a much larger attendance (125) needed all the tables at mealtimes.

Our clubs Food Group, once known as the *Compagnons du Champignons*, sponsored all the meals there under the close supervision of Al Carvajal who did all the planning and purchasing as well. No one has ever done a better job. Friday night diners had a choice of vegetarian and carnivorous meals. Pat George's Chanterelle and curried pumpkin soup with pumpkin seeds topped the gourmet's scale. Next on that list were the huge apple pies engulfed with pecan pieces. So from soup to nuts folks found something good to eat until late in the night as they arrived.

The evening's entertainment was graciously provided by our own and local resident Taylor F. Lockwood (anyone remember Screamin' Freeman?) who presented dozens of previously unpublished new slides from around the world, all in his ever-wondrous pictorial style as well as some brief moving pictures called Mushroom Moments.

Saturday saw rare sun and shadows in the depths of the canyon after midnight showers, and hunters scattered in all directions outside the camp. The warm day and even warmer spirit of the group members made for a grand day of searching. Others busied themselves in the afternoon learning about coloring and spinning wool with mushroom dyes, and the associated paper-making process with Nancy Denison & Vicki Fraser & Julie Schleuder, about cultivation processes with Ken Litchfield, including boiling straw in a 55 gallon drum preparatory to making Oyster growing Kits, about identification with Else Vellinga, cooking with Andy Maxon & Dave Campbell.

Michael Giacomini spent the day preparing Chicken Cacciatore w/wild mushrooms & polenta for dinner which closed with a sweet Zabaglione. The evening progressed with a touching tribute to Harry Thiers, long our Scientific Advisor and friend, delivered by his successor, Dennis Desjardin in the Rec. Hall, and closed around many fireplaces in the private cabins and public halls.

Special credit for the success of this event goes to Charmoon Richardson who offered his professional services in organizing it all, as well as attending to many minor details for many of us. We all regret that he was physically unable to be with us. For him and for so many others here not recalled the club certainly owes a deep debt of gratitude.

Foragers' Report

Continued from page 3

Another part of the cool stuff that happens here is Cuban cigars. Cohibas, Montecristos, and all sorts of more. We will not serve them at Camp (even here they are \$15 and up). As far as bringing them home—there is a very simple way to avoid that pesky customs thing and I will tell anyone how to do this, privately.

Time to go back home. Need to get back to my other work. How about a recipe that requires a little work and gets great results (sort of like my work here in PV).

Mexican Sweet Roasted Garlic, Mushroom and Tortilla Soup

Serving Size: 4 Preparation Time: 0:45

Ingredients:

½ cup olive oil
 1 head garlic, chopped
 ¼ lb mushrooms, any kind, chopped
 5 cups stock, vegetable or chicken
 2 tortillas, cut in 1/8" strips
 1 tomato, cored, seeded, diced small
 4 scallions
 2 eggs, lightly beaten
 4 canned chipotles, thinly sliced

1. Heat the oil in a heavy pan over medium low. Add the garlic and cook until very soft—15 minutes. Add the mushrooms and cook for 5 minutes. Strain off the oil and set aside.
2. Transfer the garlic and mushrooms to a medium sauce pan, add the stock, partially cover and simmer for about 30 minutes.
3. Meanwhile, fry the tortilla strips in the same oil and set on paper towels to dry. Set aside.
4. And more meanwhile—brush the scallions with some of the oil and pan grill until lightly browned. Chop and set aside.
5. When the soup is ready, taste and season with salt and pepper. Remove from the heat for about 30 seconds and then drizzle in the eggs and stir for a second.
6. Ladle into bowls, add the tortilla strips, scallions, tomato dice, chipotles, and chopped cilantro and queso fresco (if desired).

That's all for now folks!

Marin Mushroom Mania at the Marin Art and Garden Center

On Saturday, January 27th from 9am-1pm, the Marin Art and Garden Center will host "Marin Mushroom Mania". MSSF will coordinate and staff the event, at which we plan to feature mushroom identification displays, cooking demonstrations, food and wine pairings, 2 talks, one covering Mushrooms in their Native Habitats, the other covering Mushrooms in the Garden, cultivation and composting demonstrations, garden tour, book, poster and T-shirt sales, and more. On Friday, January 26, from 9am to 1pm, we will conduct collecting forays in various Marin locations, to be announced. Friday afternoon and evening will be for identification and setup, with a volunteer dinner Friday evening.

Fungus Fair

Continued from page 1

Watch renowned Bay Area chefs prepare dishes like matsutakes & roasted cauliflower in coriander cream or sautéed caramel candy cap pears and dentelles.

You can find more information and a program schedule at : <http://www.mssf.org/FungusFair/index.html>

The Oakland Museum of California, 10 & Oak Streets in Oakland, is block from the Lake Merritt BART and a few blocks from Highway 880. Admission to the Fungus Fair is \$8 general/\$5 seniors and students with ID/members and kids under 5 free, and includes museum-wide access.

2006 Fungus Fair

December 2-3

We need your help

Tasks for all levels of experience

Friday night set-up

4:30 to 7:30 pm or 8:00 to 11:00 pm

Volunteers especially needed: Saturday 10 am to 6 pm

Sunday 12 pm to 5 pm

Food will be provided for volunteers

Dinner Friday from 7:30-8:00 pm

Snacks and lunch Saturday and Sunday

Shift obligation is 3 hours for one meal and free entrance to Fungus Fair

For setup or fair shifts contact
J. R. Blair at jtblair@outrageous.net

For collecting forays on Friday:
contact Norm Andresen at n.andresen@comcast.net

Volunteers Needed For Marin Mushroom Mania

Volunteers are needed to host collecting forays, help with identification and labeling, staffing tables and setting up displays. Our next scheduled meeting December 11th at 7:30 p.m. In addition, we are planning for a couple of "work days" in which we will plant various mushroom cultures throughout the MAAGC gardens and composting areas, with the goal of having numerous fruitings on the day of the event. The dates for the workdays are still to be determined.

Please contact Ken Litchfield (415) 863-7618 or Terri Beausejour (415) 868-9353, for more details and to volunteer. The Marin Art and Garden Center website is at the following link: <http://www.maagc.org/news.htm>.

President's Post

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even have to catch up on your MSSF membership dues, having already paid them back in October or November! Right? Membership Chairs George and Jane Collier are so grateful for your consideration of early payment. They too can kickback and enjoy the holidays, if they aren't being deluged by last-minute membership renewals. It's a big job they do for us, overseeing membership operations. But not thankless! Thank you George and Jane! Please, everybody, renew your soon-to-expire MSSF memberships as soon as possible, like right now. That's right, get your checkbook, here's a pen...

MycoDigest: Harkness

Continued from page 4

Further reading:

Harkness HW. 1890. The nomenclature of organic life. *Zoe* 1(1):1-4.

Harkness HW. 1890. The nomenclature of fungi. *Zoe* 1(2):49-50.

Harkness HW. 1899. Californian Hypogaeous Fungi. *Proceedings of the California Academy of Sciences*, series 3, 1:241-292.

Harkness HW and Moore JP. 1880. *Catalog of the Pacific Coast Fungi*. San Francisco: California Academy of Sciences.

Hittel TH. 1905. *Dr Harvey Willson Harkness*. San Francisco: California Academy of Sciences.

A special thanks to the kind folks at the California Academy of Sciences Library and the History Collection, Main Library, SFPL for help in finding source materials for this article.

Wanted: One patient volunteer to serve as editor of the *Mycena News*, beginning with the January 2007 issue. Call David Campbell at 415-457-7662 or e-mail davidcampbell@mssf.org.

PLEASE RENEW NOW FOR 2007

Do you need to renew your membership? Check your *Mycena News* mailing label to see. If your membership is paid only through 2006, you'll need to renew for 2007 to continue receiving membership services after January 1.

We really want members to renew now, before the end of the year! Fill out the required information on the reverse side. Mail a check for the appropriate amount (made out to "MSSF Membership") to MSSF-Membership c/o the Randall Museum, 199 Museum Way, San Francisco, CA 94114. AN ENVELOPE IS PROVIDED WITH THIS ISSUE OF THE MYCENA NEWS.

You can also renew online by using the PayPal option on the MSSF website. If you do, please send email (at membership@mssf.org) or telephone (1-866-807-7148) with the information on the reverse of this column. PayPal provides only the name, mailing address, and email of those who enroll or renew. It does not give secondary members, telephone numbers, an alternate email address, or interests.

The regular, adult/family membership fee is \$25.00. Seniors over 65 and full-time students pay \$20.00. E-members pay \$15 to download the *Mycena News* and other publications from the website. Check our website for reduced rates for multiple-year memberships.

The MSSF treats membership information as private, but it does VERY occasionally release its membership list for mailings by mycological businesses. If you do not want your name included in such a mailing list, either contact the membership chair or indicate on your renewal that you do not want to receive commercial mailings.

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MYCOLOGICAL SOCIETY OF SAN FRANCISCO - Membership and Membership Renewal Application

New Members please fill out as much information as you can. Members who are renewing need to fill out only the blanks for which information has changed within the last year. Please check the current *Roster* to see if any of your address, phone, and email need updating!

Name 1: _____
 Name 2: _____
 Street/Apt#/PO: _____
 City: _____
 State: _____
 Zip Code: _____
 Home Phone: _____
 Business Phone: _____
 Cell Phone: _____
 Email 1: _____
 Email 2: _____
 Interests: _____

New Membership? _____ Renewal? _____
 Membership type: _____ Adult/Family (\$25) _____ Senior/Students (\$20) _____ Electronic (\$15)

If sending a check, please make it out to "MSSF membership" and mail it, with this form to: MSSF Membership, c/o The Randall Junior Museum, 199 Museum Way, San Francisco, CA 94114

If paying by Credit Card, please provide the following information:

Circle Type of Credit Card: MasterCard, Visa, Discovery, or American Express
 Credit Card Number: _____
 Expiration Date: _____

Mycological Society of San Francisco
c/o The Randall Museum
199 Museum Way
San Francisco, CA 94114

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Oakland, CA
Permit No 1451



December, 2006, vol 57:12

MSSF Calendar, December, 2006

Saturday-Sunday, December 2-3. MSSF Annual Fungus Fair. Oakland Museum. Details on page 1.

Saturday, December 9, 2006, and Saturday, January 20, 2007. Pt Reyes National Seashore Mycoblitz Forays. Meet at the Bear Valley Visitor Center at 9:00 a.m. to sign up for a collecting route and get maps, wax bags, and field labels. This is an effort to document the fungi at Pt. Reyes and is a cooperative venture of local mushroom clubs, UC Berkeley, and the national park. Learn about fungi and the unique habitats of Pt. Reyes. Bring mushroom collecting baskets, a tackle box (for small specimens) digging tools or a pocket knife, water, whistle, compass, and lunch.

Monday, December 11. Annual MSSF Holiday Dinner. Snow Building, Oakland Zoo. Details on page 2.

Monday, January 8, 2007. Culinary group dinner. A mighty fine Southern style menu, y'all. As usual, reservations are required for the January dinner. They must be made by Friday, January 5th; no late reservations are accepted in deference to our cooks. To make a reservation, call Pat George at (510) 204-9130 or e-mail plgeorge33@yahoo.com. Remember to bring your tableware, beverage and an appetizer to share. Our February meeting will be on the 5th. Happy Holidays, everyone.

Friday-Sunday, January 13-15, 2007. SOMA Winter Mushroom Camp. Occidental, CA with Gary Lincoff and Elio Schaechter. Forays, classes, presentations, and mushroom dining. Fees: \$250 for full weekend, \$195 with off-site lodging, \$110 for Sunday only. Info: 707-837-8028, or SOMAcampinfo@SOMAmushrooms.org.

Saturday, January 27, 2007. Marin Mushroom Mania. 9am-1pm. Marin Art and Garden Center. Details on page 6.

Deadline for the January 2007 issue of *Mycena News* is December 15.
Please send your articles, calendar items and other information to:
mycenanews@mssf.org